

What is claimed is:

1. A doughnut like a dumpling covered with sesame seeds prepared using a powdery raw material, which comprises 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide.
2. The doughnut like a dumpling covered with sesame seeds of claim 1, wherein the amount of the saccharide ranges from 15 to 25 parts by weight.
3. The doughnut like a dumpling covered with sesame seeds of claim 2, wherein the doughnut is stuffed with fillings.
4. The doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 1 to 3, wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch and tapioca starch.
5. The doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 1 to 3, wherein not less than 50% by weight of the saccharide is a starch hydrolysate having a DE value ranging from 8 to 26.
6. Dough used for the preparation of a doughnut like a dumpling covered with sesame seeds obtained by adding water and, if needed, a seasoning component to a powdery raw material comprising 50 to 80 parts by weight of ungelatinized starch, 6 to 25 parts by weight of pregelatinized starch, 7 to 30 parts by weight of wheat flour and 7 to 25 parts by weight of a saccharide to thus form dough, dividing the resulting dough into small pieces and forming each small piece into a desired shape and, if needed, stuffing the shaped dough with sweetened bean jam.
7. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds of claim 6, wherein the amount of the saccharide ranges from 15 to 25 parts by weight.

8. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds of claim 7, wherein the dough is stuffed with fillings.

9. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 6 to 8, wherein the ungelatinized starch is starch acetate and/or hydroxypropyl starch obtained from at least one member selected from the group consisting of glutinous rice starch, waxy corn starch and tapioca starch.

10. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 6 to 8, wherein not less than 50% by weight of the saccharide is a starch hydrolysate having a DE value ranging from 8 to 26.

11. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 6 to 8, wherein yeast is added to the dough during the preparation thereof to thus ferment the dough.

12. The dough used for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 6 to 8, wherein the dough is frozen.

13. A method for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 1 to 3 comprising the step of frying dough used for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 6 to 8.

14. A method for the preparation of a doughnut like a dumpling covered with sesame seeds as set forth in any one of claims 1 to 3 comprising the step of frying frozen dough of claim 12 without thawing the frozen dough.